PATIENT'S NAME	MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES DIVISION OF NUTRITIONAL HEALTH AND SERVICES DIET INTAKE FOR FEMALES (11+ YEARS)
FATIENT S NAME	
INSTRUCTIONS	
Record all fo	ods and beverages consumed in a typical day.

CHECK ONE CATEGORY	☐ PREGNANCY (trimester)
	☐ 1st ☐ 2nd ☐ 3rd
	□ Breastfeeding
	☐ Normal Status
	24 years & younger
	☐ 25 years & older
INTERVIEWER	DATE

DIET INTAKE FOR FEMALES (11+ YEARS)			☐ 24 years & younger ☐ 25 years & older								
NSTRUCTIONS Record all foods and beverages consumed in a typical day. Remember to record amounts eaten. If you are uncertain about the quantity,				INTERVIEWER DATE							
				FOOD GROUP SUMMARY							
				Meat & Meat Alternates	Milk	& Cereal	FRUITS & VEGETABLES				
please estimate. Describe the form of each food: raw or cooked; and how prepared: fresh, canned or frozen; fried, baked, boiled or steamed.			O L				åreen	Other Fruits & Vegetables	Oils	Spoos	
TIME	F	OOD EATEN	AMOUNT EATEN	Meat 8 Alterna	Milk & Milk Products	Bread	Vitamin C Foods	Dark Green	Other I & Vege	Fats &	Other Foods
PRENATAL VITAI TYPE:	MINS:	☐ YES ☐ NO	SUMMARY: SVGS. EATEN								
RON SUPPLEMENTS			31/2	4	6	1	1	3	Use in r		
TYPE: VITAMIN SUPPLI	EMENT:	☐ YES ☐ NO	BREASTFEEDING	31/2	4	7	1	1	3	moderation	
TYPE: NORMAL STATUS (24 yrs. & younger)			(24 yrs. & younger)	2 ¹ / ₂	4	6	1	1	3	ration	
			NORMAL STATUS (25 yrs. & older)	21/2	3	6	1	1	3		

FOOD GUIDE FOR WOMEN

NUTRIENTS 1 SERVING PORTION		NUTRIENTS PROVIDED	1 SERVING PORTION				
	MEAT & MEAT ALTERNATES		VITAMIN C FOODS				
Protein, iron, riboflavin, niacin, vitamins ${\rm B_{ 6}}$ and ${\rm B_{ 12}}$, phosphorus and zinc	Meat, fish, poultry or game, 2 oz. Canned tuna or salmon, ½ cup Eggs, 2 Liver, 2 oz. Hot dogs, 2 Luncheon meats, 2 oz.	Vitamin C Fresh, frozen or canned forms may be used, although vita- min C content of canned prod- uct is lower.	Juices orange, grapefruit, ¾ cup; fruit juices enriched with vitamin C, ¾ cup Fruits cantaloupe, ½ cup strawberries, ½ cup grapefruit, ½ tangerines, 2 small orange, 1 medium Vegetables Broccoli, raw or cooked, ½ cup cauliflower, raw or cooked, ½ cup peppers, green or red, ½ cup				
Protein, iron, thiamin, folate, zinc, phosphorus, magnesium, vitamins B $_{\scriptscriptstyle 6}$ and E	Peanut butter, 4 tbsp. Nuts, ½ cup Dried beans, peas and lentils cooked, 1 cup	Some foods normally considered to be an *excellent source may not be listed due to the large serving size required.					
	MILK AND MILK PRODUCTS		tomatoes, 1 medium brussels sprouts, ½ cup				
Calcium, vitamin D, ribo- flavin, protein, vitamins A, E, B ₆ & B ₁₂ ; and magnesium For some people, milk and milk products serve as primary sources of protein in	Reconstituted nonfat dry or reconstituted evaporated milk, 1 cup Buttermilk, 1 cup Natural Cheese, 1 ½ oz. Cheese spread, 2 oz.	*Excellent or high source of folate. Also contains: vitamins A, E and B ₆ , riboflavin, iron and magnesium	DARK GREEN 1 cup raw or / cup cooked; asparagus, brussels sprouts, greens, such as: spinach, beet, mustard and turnip				
the diet.	Cream soup made with milk, 1 ½ cups lce cream, 1 ½ cups Pudding & custard made with milk, 1 cup Yogurt, 1 cup		OTHER FRUITS & VEGETABLES				
		Vitamin A, E & B vitamins, magnesium and phosphorous	½ cup servings includes all other fruits & vegetables				
Thiamin, niacin, riboflavin, iron and phosphorous	BREADS AND CEREALS Whole wheat and enriched bread, 1 slice		The following are excellent sources of vitamin A; carrots, pumpkin, sweet potatoes, winter squash and greens.				
Whenever possible, choose whole grain items such as	Hot cereals, ½ cup Ready-to-eat cereals, ¾ cup Macaroni, noodles, spaghetti, cooked, ½ cup Rice cooked, ½ cup Cornbread, 1 piece (2" square) Roll, muffin, biscuit, 1		FATS AND OILS – Use in moderation				
whole wheat bread, oatmeal, shredded wheat, granola. These products provide more magnesium, zinc, fiber, folate and vitamin B $_{\rm e}$ and vitamin E		Calories, essential fatty acids and vitamin E. Whenever possible, choose products made with corn, cottonseed, safflower, soy or sunflower oil.	Salad dressing, cream cheese, 1 tbsp. Sour cream, heavy cream, 1 tbsp. Bacon, 1 slice				
			OTHER FOODS				
		High calorie, low nutrient containing foods	Sugars: cookies, cakes, pastries, jelly candy, pop Salty: potato chips, corn chips, salt pork, pretzels, etc.				

By eating the suggested number of servings listed on the front of the form, minimum caloric needs would be provided for each category. The plan can be adjusted to meet the caloric need variations of the individual. Additional calories can be provided by increasing the number of servings from any of the food groups, although extra servings from the bread, cereal and fruit/vegetable groups are recommended.

It is recommended that alcoholic beverages not be consumed during pregnancy and lactation.

*Excellent Source = ≥ 50% Reference Daily Intake. High Source = ≥ 20% Reference Daily Intake.

COMMENTS:					